

350 Steam DC Oven

DCQuto

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QF-5200C (Counter Top Type)



NF-5050C (Conveyor Type)



QF-5100C (Conveyor Type)



NF-5020C-T/D (Counter Top Type)



QF-5200C (Counter Top Type)



SPECIFICATIONS

Model No.	QF-5200C (Counter Top Type)	NF-5020C-T/D (Counter Top Type)	NF-5050C (Conveyor Type)	QF-5135C (Conveyor Type)	QF-5100C (Conveyor Type)	QF-5040C (Conveyor Toaster)
Voltage	200V. 1ph/3ph	200V. 3ph	200V. 3ph	200V. 3ph	200V. 3ph	200V. 3ph
Electric Consumption	5.5 kW	9.9 kW	12.6 kW	20 kW	15 kW	10.7 kW
Steam working Pressure	0.1MPa	0.1MPa	0.12MPa	0.1MPa	0.1MPa	0.1MPa
Machine dimension	545mm×600mm×550mm (W×D×H)	800mm×610mm×540mm (W×D×H)	1500mm×770mm×650mm (W×D×H)	1240mm×560mm×1330mm (W×D×H)	1065mm×460mm×1330mm (W×D×H)	900mm×450mm×750mm (W×D×H)
Oven effective Size	300mm×265mm×100mm (W×D×H)	500mm×310mm×100mm (W×D×H)	700mm×460mm×110(65)mm (W×D×H)	525mm×350mm×60mm (W×D×H)	525mm×250mm×60mm (W×D×H)	495mm×250mm×60mm (W×D×H)
NET weight	76 kg	120 kg	180 kg	190 kg	—	—
Water Feeding type	Direct connection to water Line	Direct connection to water Line	—	Direct connection to water Line	Direct connection to water Line	Direct connection to water Line
Drainage	Automatic Drainage	Automatic Drainage	—	Automatic Drainage	Automatic Drainage	Automatic Drainage
Steam Temperature	100°C~400°C	100°C~400°C (Regular use till 350°C)	100°C~400°C (Regular use till 350°C)	100°C~400°C	100°C~400°C	100°C~400°C
Oven Heater temperature	100°C~350°C	100°C~350°C (Regular use till 300°C)	100°C~350°C (Regular use till 300°C)	100°C~330°C	100°C~330°C	100°C~330°C
Steam Amount	3 stage selectable	3 stage selectable	3 stage selectable (upper/lower)	3 stage selectable (upper/lower)	3 stage selectable (upper/lower)	3 stage selectable (upper/lower)
Steam Temperature Selection	6 programs	3 stage selectable (Upper/Lower/Manual)	3 stage selectable (upper/lower) (Upper/Lower/Manual)	3 stage selectable (upper/lower) (Upper/Lower/Manual)	3 stage selectable (upper/lower) (Upper/Lower/Manual)	
Oven Temperature Selection	6 programs	3 stage selectable (Upper/Lower/Manual)	3 stage selectable (Upper/Lower/Manual)	3 stage selectable (upper/lower) (Upper/Lower/Manual)	3 stage selectable (upper/lower) (Upper/Lower/Manual)	
Remarks	3 Stage selectable chamber upper heater					

●Please contact us concerning 24 hours operation Type. ●Specifications may change with or without notice.

Grilled by Super-Heated Steam thus





Gratin



Roasted Chicken



Grilled Fish



Compact size - Super-Heated Steam Grill

Can be fitted into any space



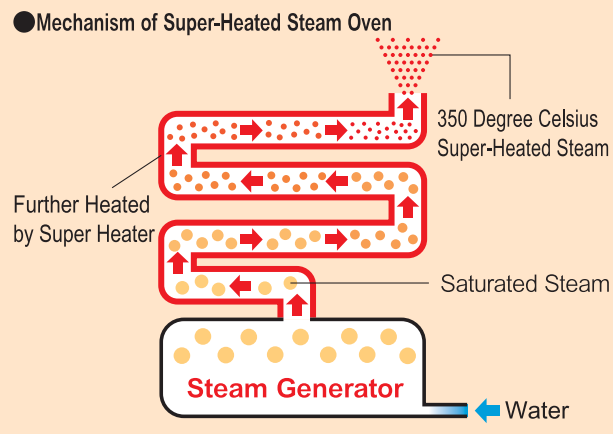
Increasing Deliciousness by a variation of recipes from boiled dishes to Grilled and Steamed foods.

Newly innovated concept for cooking "Grilled by Super-Heated Steam"

Exercising the development of new Recipe and menu using the unique texture with Fluffy inside, and crispy outside, applicable for Steamed and boiled dishes as well

Scheme of Super-Heated Steam.

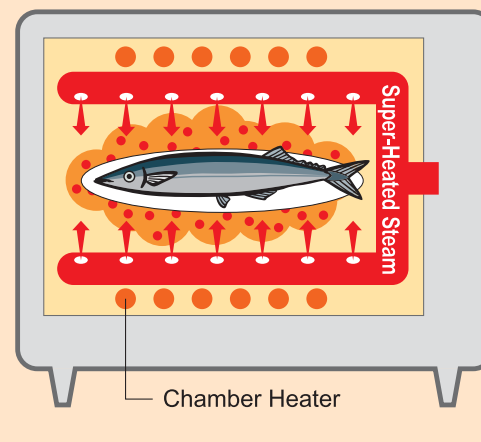
Super-Heated Steam is a transparent gas that is created by heating saturated steam to a temperature of more than 100 degree Celsius. Naomoto has innovated this new epoch-making concept and applied it to the cooking utilizing Super-Heated Steam.



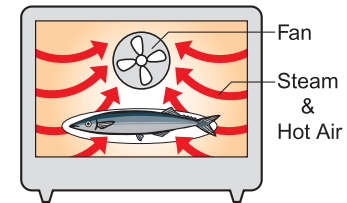
Scheme of 350 Steam DC Oven

"350 Steam DC Oven" has the ability to maximize the characteristic of Super-Heated Steam by applying it directly to the material, which is different from traditional steam convection oven or Microwave.

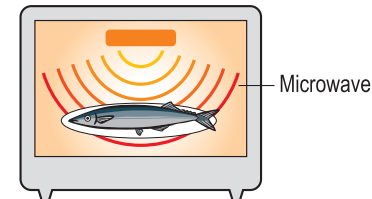
Mechanism of 350 Steam DC Oven



Mechanism of Steam Convection Oven



Mechanism of Microwave



Pizza



Steamed Vegetable



Pot-Steamed Hotchpotch

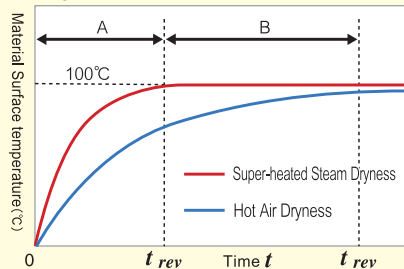
Grilled by Super-Heated Steam Speedy

Super-Heated Steam contains massive amount of calories. Since it enables to give them instantly onto the food ingredients, heat soaks quickly into the inside of the food.

By Direct Application of Super-heated Steam, the surface of the food ingredients are heated and grilled up instantly.

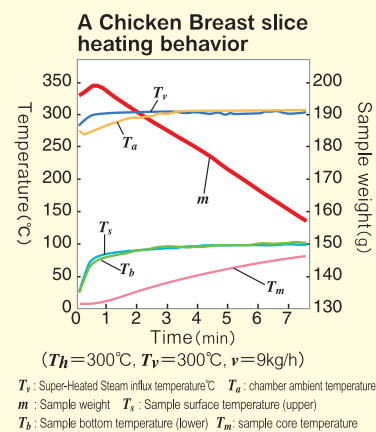
The effect of Far-Infrared Rays, means that food can be heated up quickly from the inside.

The Dryness time relation between Super-Heated Steam and Hot Air.



Grilled by Super-Heated Steam Delicious

Food ingredients are cooked like wrapping them in steam, retaining their own juicy tastes. Since there are little drippings from food ingredients during the cooking process, frozen food can be cooked without defrosting. Of course, the raw ingredients can be cooked with a fluffy inside and crispy outside, controlling excessive dryness.



Suitable conditions of Protein calcinations

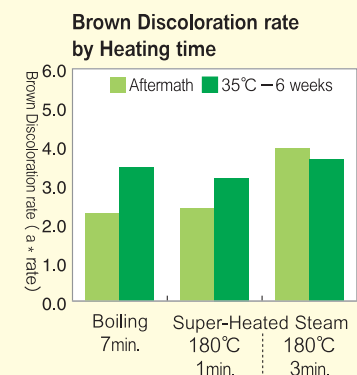
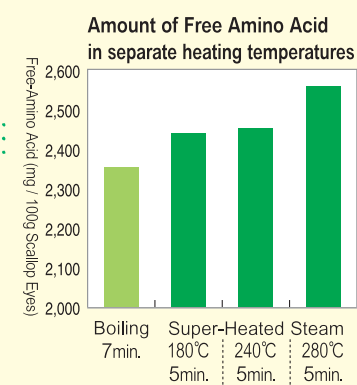
Food ingredients	Weight (g)	Suitable conditions Temperature (°C)	Time (min)	Yielding ratio (%)
Grill Chicken	23~24	180	7	-
Boneless Chicken Leg	200	180	16	-
Sea Eel	55~65	270	1.33	77~80
Porgy	300~315	280	8	90.3
Fish paste products	-	280	3	90
Defrosted Mackerel	30~50	200	6	90.5
Frozen Mackerel	30~50	200	8	88

Grilled by Super-Heated Steam Healthy

Very healthy since cooking only requires oil contents originally they have in the ingredients.

The food ingredients are covered with Super-heated Steam so that the material is cooked in an Oxygen-free condition. Therefore, the material will not be oxidized, and good taste can be retained for a long time.

Plenty of Nutrition value such as Free Amino Acid, Vitamne etc will be sealed in during the cooking process.



Further compact size. Small body can create powerful Super-Heated Steam

Reducing the size 40% by volume ratio compared to counter top type 350 Steam DC Oven. Of course, original Super-Heated Steam is retained.

Variety of function, User friendly, and safe

Pre-Setting of 6 simple one-touch functions

Presetting of temperature/Steam Amount /Time of Super-Heated Steam can be selected for 6 different menus with one-touch operation.

Error indication and Overhaul indication**

To operate this product safely, Buzzer and error number will alert you when a mechanical error occurs. Also, when the operating time exceeds more than 1,500 hours, the overhaul indication will be displayed indicating that the checkup is necessary. **It will be shown at Digital indicator.

Cleaning Switch

The inside of the oven will be cleaned by applying the cleaning switch. If the smear is very thick, it can be washed away with the cleaning gun.

● No Odor spreading to other ingredients As the Inside of the Oven is filled with Super-Heated Steam, it prevents material odors from spreading to other material.
 ● Different material can be cooked simultaneously As it is possible to open the hatch during cooking, other materials can be inserted anytime into the oven. Even if another order is taken, the cooking process can be started immediately.

